Alabama Mushroom Society Newsletter

Aug 2021

Written and Edited by Alisha Millican and Anthoni Goodman

Hello Everyone!

We've had an absolutely outstanding year for Chanterelles so far! We have certainly enjoyed seeing all your posts on the Facebook page! It seems the higher temps (which dry the ground out faster) and a bit less rain have them slowing a bit in North/Central Alabama, but they should keep popping up as long as we are getting enough rain until the ground temperatures drop. There have been a TON of Chanterelle recipes shared under the "recipes" topic on the Facebook page.

Haven't checked out the "Topics" on the Facebook page yet? This spring we started tagging Facebook posts with genera/species or fungi groups, and useful categories like Preservation, Reference, Recipes and more. This will help you pull up posts that relate to what you are trying to find! And don't forget that you can always use the search bar to find relevant posts and answers to commonly asked questions.

We are still looking for a location to hold the Alabama Mushroom Festival in fall of 2022, so if you know of anywhere you would like to suggest to us, please reach out at almushroomsoc@gmail.com. A reminder that we will need the outdoor space to accommodate 100-200 people, bathrooms on the property, running water and electricity. We also have to be able to collect fungi on the property for scientific study.

Our new website has officially launched! So far, the transition has gone seamlessly and we are very happy with it! We are still working on getting some of the less prominent pages transferred over, but we are getting there. Be sure

you have created your account with the new website, as the old website will not be accessible after October 22nd of this year! You should find you received an email inviting you to do just that. If you don't see it, check your spam folder.

We have LOTS of other updates we want to tell you about! Don't miss our August Zoom Meeting to catch up on all of what we are working on!

Looking for a way to get more involved?
We are looking for members who want to serve on committees to help with upcoming projects. These include the Alabama Mushroom Festival Planning Committee, the Health Dept Certification Course Committee and the FunDiS Vouchering Committee.
Attend our August Monthly Zoom Meeting for more information.


Cantharellus species by Jan Newton

Upcoming Events

Click HERE for more details or to register for an event.

Aug 3rd ----------Members Meeting
Aug 7th ----------AMS South Monthly Foray

Aug 13th ---------- Fungal Microscopy for Beginners Class
Aug 14th----------AMS North Monthly Foray
Aug 14th----------AMS North-Central Monthly

Mushroom of the Month

Caesar's Amanita

Photo by Anthoni Goodman

The genus Amanita is a big one with subgenera and sections to further delineate the groups before coming to species level. Seriously, its a huge genus with a following that includes dedicated researchers and even books. Check out Rod Tulloss's extensive webpage or Britt Bunyard & Jay Justice's book.

"Caesar's Amanita" in it's truest sense, *Amanita caesarea senso stricto* does not actually occur in North America. It is native to Southern Europe, Northern Africa, and Southeast Asia. Italy popularized this mushroom as a favorite edible, especially when collected young and firm.

But *Amanita caesarea senso stricto* doesn't grow in Alabama, so why are we talking about it? Because many of the closely related Amanita of the Section Caesareae do grow here, and in abundance!

In Alabama we have three primary (easy to ID and common enough) Amanita from this section which include *Amanita's jacksonii, banningiana*, and *arkansana*.

Amanita banningiana. Photos by Jan Newton and Sandra-Squirrel Lear

All of these species fall into the genus *Amanita, subgenus Amanita, section Caesareae, stirps Hemibapha*. If you haven't noticed by now, Amanita have some wild branching genetics!

All three will have a brightly colored pileus (cap), grow from a saccate volva (the egg, or cup), striate margins (lines on the edges of the cap), and sport a partial veil (the annulus, ring, or skirt). Importantly, all three will also have a pigmented stipe (stem).

Amanita jacksonii

"Jack-soh-nee-eye"

Probably one of the easiest to distinguish of this group. The intense red cap is present from the moment it bursts through the saccate volva and will slowly fade to warm shades of orange and yellow. The lamella (gills) are brightly yellow-orange and the stipe/annulus may have intense red/orange decor/sterile tissue on it. Furthermore the partial veil will be a shade of orange.
Specific species information found here and here.

Amanita sp-S10, Photos by Alisha Millican

Amanita sp-S10

A temporary species name holder for a *jacksonii*-related branch of *Amanita*.

While this species also has the deep red cap, it lacks the lamellar pigmentation and the orange-red decorations of the stipe. The cap also has a central depression upon maturity.

Amanita banningiana. Photos by Jan Newton

Amanita banningiana

"ban-ing-ee-anna"

A. banningiana is a slightly smaller mushroom (on average) than *A. arkansana* and wears an orange-yellow to bronze cap (you may see a more bronze-tan central region of the cap in maturity). The stipe is often ornamented with yellow to yellow-orange (not red) colors. The annulus is yellow and the lamella (gills) are yellow-ish white (there is some range).

Amanita arkansana. Photos by Zach Batson

Amanita arkansana

"ark-an-san-ah"

Very similar to the above *banningiana*, these *Amanita* (and the almost indistinguishable *Amanita cahokiana*) are usually much larger in stature with caps up to 12" in width. The pilial surface is some shade(s) of yellow-orange with more yellow (faded) along the margin (edge). The more orange tones typically belong to *Amanita arkansana* and deeper yellows in the center to *cahokiana* (but never rely on colors for IDs). Another distinctive feature of these two is that they often (but not always) sport a small umbonate (nipple-like) structure in the center of the cap at maturity. The stipe is white to pale-yellow and may have yellow decorations, especially at the apex (above the annulus) of the stipe. The partial veil will be yellow, but may fade with maturity. Gills are typically yellow, but may be almost white (especially in *A. arkansana*).

Look A-Likes

This is a hard topic. What "looks" similar for you may be very different than for someone else based on how familiar you are with Amanita identification and your experience. Unfortunately, I simply cannot provide enough information here and urge you to seek more information at reliable sources which include Rod's website, Michael Kuo's website, Britt and Jay's Book, or similar. I'll include some photos of easy to mistake Amanita below.

Amanita parcivolvata. Photos by Matthew Truett

Amanita parcivolvata

Notice anything different? Velar warts on the cap surface, a distinct lack of the massive saccate volva and no partial veil (ring)!
More info here.

Photo by Kelcie Brown

Amanita erythrocephala (*flavoconia* group)

Note the white, unornamented stipe and white gills.

Learn more about A. erythrocephala here.

Amanita persicina. Photos by Anthoni Goodman

Amanita persicina (muscaroid group)

This cool-season mushroom lacks the saccate volva, has extensive velar warts

and has white gills and annulus.

Try for yourself!

For the next images, try for yourself to determine which Amanita it might be. Features to examine: Saccate volva. Annulus presence and color. Color of gills. Color of stipe. Color of stipe decorations. Cap shape (depressed, umbonate, etc.) on maturity. Cap colors and color distribution.

Photos by Anthoni Goodman

Photos by Mark Hainds

Fungi Foragecast

As we move into August, rains continue to determine our mushroom hunting success. A good rain map will be your key for determining the best locations for a good forage. This map is my go-to.

We continue to see a wide array of Summer mushrooms throughout Alabama. This is a great time to be getting out and taking those fantastic photos to post to iNaturalist and documenting what our great state has to offer! Seriously, we've seen amazing photography lately!

Our facebook page has blown up with over 200 posts of Chanterelle finds in the last 2 weeks. If you haven't gotten out to check your spots, you may be missing out! If you are getting rain in your area, these golden goodies ought to be popping, and they will continue popping up all summer long, so long as it stays wet enough. Let the rains roll in!

Craterellus have been going strong; the black trumpets. They can be tricky to spot with their dark coloration. Here is a tip: hunt them using a bright flashlight, they have a bit of iridescence when the light hits them that can make them easier to spot. Hunt them in areas where moss grows. Like chanterelles, they like some sand.

Our boletes are still coming in in full force. These mushrooms have pores instead of gills (well, most of them) and are mycorrhizal with trees. The first question in most bolete identification keys is "what trees is it growing under" so pay attention when picking these guys if you want to ID it later. We've had several reports of *Strobilomyces* (Old Man of the Woods), some *Suilius* species, many of the bitter *Tylopilus* , *Xerocomellus*, *Hortiboletus*, and a whole ton of *Retiboletus* . Here is a link to the newest bolete book, which will certainly help you out with IDing these guys: Boletes of Eastern North America
Remember that for bolete identification help, you should provide clear photos of the stem, cap from above and below, a bisected specimen photo, a report of smell and taste. There are some overlapping features that may also require a chemical test (a drop of KOH, ammonia, or iron salts).

Out in the woods, keep an eye out for *Pluteus, Russula, Lactarius* (including *L. indigo* the indigo milkcap) and *Lactifluus*. Armies of *Amanita* will arise, especially *A.'s amerirubescens, arkansa, banningiana, bisporigera, flavoconia, flavorubes, jacksonii, murrilliana, onusta, praecox, rhacopus, vaginata, virginiana, and westii*. You may notice I've left out the lepidellas, and while we will certainly see some of them, they have a greater propensity to fruit in the fall. I urge caution and copious education to anyone foraging any *Amanita* for the table as several *Amanita* species will kill you quite painfully if eaten - this is *NOT* a beginners genus for consumption. Though even the most deadly mushrooms can very safely be handled.

Corals have also been out and include such as Artomyces, Ramaria, Ramaropsis, and Clavulina.

As the humidity keeps up also look for fungally parasitized insects and spiders.

Don’t forget to post your cool and unusual finds both on our Facebook group and on iNaturalist!

Tylopilus species, by Meghan Kelly Hughes

Aureoboletus betula by Yvonne Barrett

Calendar Contest

July's winner is Kelcie Brown with her photo of Xanthoconium purpureum with a salamander friend taken in Talladega County. We had so many EXCELLENT entries this month! Don’t forget to submit your own photos on the Calendar Contest thread of our Facebook page! Our 2022 calendars with all of this year’s winners will be available to order on our website in December. Thank you all for your support of the Alabama Mushroom Society.

In the Kitchen

Kimchi fried rice with chanterelles, farm egg, and gochujang mayo. Photo by Kevin Hebert

Our recipe this month comes curtesy of Kevin Hebert. You may have seen some of his drool worthy meals on our Facebook page.
Although this recipes calls for Chanterelles, you could substitute in other mushrooms of similar texture. Try it with whatever you have on hand!

Chanterelle and kimchi fried rice with gochujang mayo:

Ingredients (makes about 2 servings):

For the gochujang mayo:

1 egg yolk
½ teaspoon sea salt
½ teaspoon dried mustard
¼ teaspoon sugar

Juice of 1 lemon
1 tablespoon vinegar (rice or white wine)
1 cup corn oil (actual oil amount will vary)
2 tablespoons gochujang

For the fried rice:

1/2 cup rice
½ tablespoon sesame oil
3 large green onions
1 tablespoon minced ginger
1 ½ tablespoon minced garlic
1 ½ tablespoon peanut oil (or butter)
Big bunch of clean Chanterelles
1 ½ cup kimchi (prepared or homemade)
2 eggs (for frying)
¼ teaspoon togarashi

Directions:

Step 1: Cook the rice

Step 2: Make the gochujang mayo

In a medium sized bowl, add one egg yolk and whisk in salt, dried mustard, and sugar. Add half the juice of one lemon and ½ tablespoon of vinegar.

Begin emulsification by slowly pouring the oil into the bowl while quickly whisking at the same time. If you add the oil quicker than you can whisk it in, your sauce will separate. As the mixture thickens, add the remaining lemon juice and vinegar, then continue to slowly add oil and whisk until it thickens again.

Taste the mayo, add salt and pepper to taste, then add as much gochujang as you would like, depending on your desired heat level. Add a few drops of water to thin if you would like a more fluid sauce. Cover and set aside.

Step 3: Prep/Cook the aromatics

Thinly slice green onions, separating the white bottoms and green tops. Mince the garlic and the ginger.

Add a drizzle of sesame oil to a hot pan on medium high and add the white bottoms of the onions to the pan. Cook for a minute, stirring frequently and then

add the ginger. Cook for another minute, continuing to stir, then add the garlic. Stir to combine all and cook for about a minute or until the mix is very fragrant. Be careful not to burn the garlic.

Remove mix from pan and set aside on a plate, wipe out the pan.

Step 4: Prep/Cook the chanterelles and kimchi

Tear the chanterelles into bite sized strips or leave them whole, if smaller. Add butter or oil to the pan on medium high, then add the chanterelles. Stir to lightly coat mushrooms and then let sit for a few minutes, allowing the mushrooms to develop some color and crisp edges. Continue cooking this way, stirring occasionally until a good bit of the moisture has cooked out of the mushrooms.

Add the kimchi to the pan with the mushrooms and stir to combine. Continue to cook out the moisture for a few more minutes.

Step 5: Finish the dish

Add the reserved aromatics, cooked rice, and green onion tops to the pan and stir to combine. Let rest in between stirring to crisp the rice a little. In another pan, fry an egg, sunny side up or over easy, leaving the yolk runny.

Add the finished mixture to the plate and top with the fried egg. Drizzle the gochujang mayo over the top and sprinkle with togarashi, then serve.

For more recipes and ideas, don't forget to check out our website here.

MEETING INFORMATION

Our next AMS monthly meeting is **August 3rd at 7pm** via Zoom. The Zoom link has been sent out via email to paid members and is also available on our Facebook page under events.
We have a lot to update you on about all of our on-going projects! Then, we will have a presentation on lichens from Curtis Hansen. Curtis the Curator of Plants in the John D. Freeman Herbarium at Auburn University in Auburn, Alabama. Over the past 22 years, he has focused his research on herbarium management, lichens of Alabama, vascular plant floristics, and outreach education about the natural world.
He will be talking to us about lichens, which despite their plant-like look, are part of the fungal kingdom!
Monthly meetings are open to the public and take place on the **first Tuesday of**

every month at 7pm via Zoom.

Strobilomyces species by Joel Pounders

Volvariella bombycina by Phillip Darden

2021 Scavenger Hunt

Join in on our year long scavenger hunt and contribute to citizen science at the same time! Find and properly identify as many mushrooms in Alabama as you can from our contest list and win prizes at the end of the year! You get credit for finding the mushrooms when you add them on iNaturalist.

Read the full rules on our website here. Any observations you upload to iNaturalist will be automatically submitted to the project.
Joining the project is easy!
1. Download the iNaturalist app on your smartphone or access it via the website www.inaturalist.org .
2. Sign up for free to make your account.
3. Member Scavenger Hunt Register your iNaturalist user name by joining the scavenger hunt event on our website

Already using iNaturalist? Please consider joining the project FunDis-Fungal Diversity Survey. All your high quality fungi observations will automatically contribute to a database to help scientists and conservationists better understand and protect fungi all across North America. Our great state of Alabama is know for its biological diversity and it is under-represented in the FunDiS database. Your contributions matter! Check out their project here.

Is there something you would like to see included each month? Do you have foray, photos, a recipe, or something else you would like to contribute? Reach out to us at Almushroomsoc@gmail.com